

RANDOLPH

Mr. and Mrs. Lewis Flint, who have been in Rutland for a few weeks, returned here on Wednesday for a few days' stay with Mr. and Mrs. G. A. Cheddel.

Mrs. J. B. Eldredge was summoned here Monday morning by the critical illness of her mother, Mrs. McGlaughlin, and Wednesday went to her home in Waterbury, leaving her mother in a very low state, with little hope of recovery. Mrs. Eldredge will return any time there is a change.

Mrs. Mabel Adams and her daughter, Miss Miriam Adams, went to Northfield Wednesday to the camp for girls, which is under the charge of Prof. Shaw. Mrs. Adams will remain only a couple of days, but the daughter for a much longer time.

The thermometer again registered 95 degrees in the shade on Wednesday and the heat is affecting all the crops in the fields injuriously. The much needed rain did not come this way.

Mitchell Rye, son of Mr. and Mrs. E. P. Rye, was taken violently ill last week, and was hurried to the sanatorium for an operation for appendicitis, from which he is somewhat better, though quite ill at present.

Mrs. Emma Ford Davis, after a several days' stay in town, with Mrs. Ellen Latimer and other friends, left on Wednesday for Rochester, where she will pass a few days with relatives, after which she will return here for a short stay before returning to the west.

Mrs. Kibbee, who lives on Fales street, went to South Royalton Wednesday to see her son, who is employed there this season.

Mrs. Ellen Chandler, after a several weeks' stay with her sister, Mrs. E. L. McIntyre, left on Wednesday for Hart's Island, N. Y., where she has a home with her daughter, Mrs. White. Mrs. E. M. Miller of Richmond is also a guest at the home of Mrs. McIntyre.

Petty thieving seems to be prevalent in town, several having lost some vegetables from their gardens, the principal loss being string beans.

Mrs. J. M. Thompson of Montpelier arrived here Wednesday for a several days' stay with her parents, Mr. and Mrs. A. J. Foster. Miss Beatrice Thompson, the granddaughter, has been here for several days.

Mrs. Floyd Hodgkins has finished work in the Patch studio, and her place is taken by Miss Mary Stockwell.

Mrs. William Mann, who has been ill for months, is now able to be on the street in very much improved health.

Mrs. Clara Averill has returned from a week's stay in St. Albans with her daughter, Mrs. Harry Chadwick, and family. Miss Chadwick, who has been at the Mary Fletcher hospital, is now at home in a slightly improved condition of health.

NORTH MONTPELIER

Miss Mary Gilman of Plainfield visited Mrs. Alice Cate Sunday.

Messrs. Spaulding of Chicago, nephews of C. P. Spaulding, visited Mr. and Mrs. Spaulding over Saturday and Sunday, making the trip here by auto.

Mr. and Mrs. Herbert Graves spent Saturday and Sunday in Waterbury Center.

Miss Lena Morecroft, who has been stopping with her sister, Mrs. W. G. Nye, has returned to Barre.

Messrs. Butterfield and Conant and families of Cabot called on relatives in town Sunday.

Mrs. Dodge of Springfield, Mass., has been visiting at Clarence and Victor Templeton's.

Mr. and Mrs. Elmer Kelley of Windsor were in town Sunday.

Charles Davis and Arthur Barber of Barre were business visitors in town Tuesday.

Mr. and Mrs. William Stanley were visitors at Henry Hill's in Hardwick the first of the week.

Charles Little carried Mr. Rood's family to Wolcott Sunday.

Messrs. Eaton and Grey of Morrisville were visitors in town Tuesday.

Mr. and Mrs. Fred Graves and son of Waterbury Center were visitors in town Sunday.

Arthur Cook visited at his home in Barre over the week end.

Messrs. Spaulding, Pray and Hillis, with their wives, returned from camp at Joe's pond Sunday.

Mr. and Mrs. George L. Pray are in camp at Joe's pond.

Harry Clement of Walpole, Mass., visited friends in town the last of last week.

W. F. Coburn, L. D. Coburn, Theo Clark and Ralph Parker and family were guests of Mr. and Mrs. Harry McGillis of Marshfield at their cottage in Greensboro Sunday.

Miss Christie Parker of Calais has been spending a week with Mr. and Mrs. Ralph Parker.

Frank Colson of Waterbury Center visited in town Sunday.

Mrs. Leon King and family of East Corinth are visiting Mr. and Mrs. Joe Martin this week.

Miss Annabel Neidenbacher of Richmond, Charles Patrick and Kiplin Leonard of Burlington were week-end visitors at Frank Patrick's.

Messrs. Ruth and Ellen Greeley of Plainfield have been visiting their grandmother, Mrs. Alice Hamblett.

Mrs. Bemis and daughter, Ethel, of Plainfield visited Mrs. Alice Cate Thursday and Friday of last week.

Mr. and Mrs. George L. Pray and Mr. and Mrs. Ephie Pray were brief visitors at R. B. Tassie's in South Woodbury Sunday.

Mr. and Mrs. Harry Parks of Barre, with Mrs. John Parks and Madame Parks of Plainfield were callers in town Monday evening.

Services will be resumed Sunday, Aug. 5, at the usual hour. Sunday school at 1. All are cordially invited to attend.

CORINTH

Catherine Roberts of Bradford is working for Mrs. Linus Edson.

Mrs. Dora Brown came home from Hanover hospital Sunday.

A. H. Blake, Mrs. Archie Witham and Miss Pearl Blake were at L. D. Blake's in North Theford Sunday, also Mr. and Mrs. Alden True of West Corinth.

George Edson of East Montpelier called on his brother, Linus Edson, Saturday.

CABOT

Children's night at Eastern Star has been postponed from Aug. 3 to Aug. 31. B. G. Rogers went to Burlington last Friday and accompanied George Elmer home from the hospital, where he had treatment for his eyes.

Mrs. Frank Peck and daughter spent Sunday at Carl Mills'.

Pliny Pike, accompanied by a lady friend, visited at J. G. Pike's recently.

The citizens of Cabot are requested to meet at town hall next Saturday evening at 8 o'clock, to elect officers and committees for old home week. A full program will be announced later. The annual picnic will be held and other interesting features during the week.

Ethelyn and Ina Sessions of Albany have been spending two weeks at Herbert Shute's.

Miss Esther Howland took A. A. Hopkins and brother, Eastman, to Bradford in her auto last Saturday to visit their brother, Augustine, who passed his 85th birthday the Sunday following.

Mr. and Mrs. F. E. Currier and Mrs. Millie McIntyre went to Dixville notch Sunday to see Mr. Currier's aunt, who is ill, Ralph Mayo taking them in his auto.

Miss Flora Atkins is a guest of her brother and family at Danville the remainder of this week.

Mrs. M. F. Well of Burlington is spending the week here with relatives.

Mr. and Mrs. Charles Crane attended the funeral of George Gile at Danville last Sunday.

Mrs. J. L. Stone was called to Rumney, N. H., last week by the illness of her mother.

Mr. and Mrs. Sam Meader have gone to Sutton to live with their daughter, Mrs. Glenn Burnham.

Mrs. Jane Perry of Danville was a guest at Orlando Heath's last week.

Little Miss Mary Lyford of Woodbury spent last week with her aunt, Mrs. Will Fifield.

M. W. Pierce of West Medford was a guest at W. P. Lane's and other relatives last Tuesday.

Mrs. Clarence Heath of Barre was a recent visitor at J. J. Stone's.

Will Hargin has purchased the half-way house between Cabot and Marshfield and has moved there.

Messrs. Clara and Flora Carpenter were entertained last week by Miss Vera Rogers at Cole's pond.

Mr. and Mrs. Harlie Haines of Greensboro were in town the first of the week, calling on friends.

Miss Clarissa Wood is ill with German measles at Walter Perry's.

A. W. Noyce is visiting relatives in Middletown Springs.

There will not be any morning service at the M. E. church next Sunday, in consequence of Rev. J. S. Crossland being away on his vacation. All welcome at the Congregational church.

Mr. and Mrs. Clarence Martin were guests of relatives in Plainfield the first of the week.

Elmer Goodale was a visitor in Calais recently.

About 40 ladies of the Woman's club were very pleasantly entertained at the home of Mrs. May Burbank Friday afternoon, July 27. The soliciting for raising funds for the library reported from cash subscriptions, pledges, and money raised to date, approximately \$3,000. Delicious refreshments were served the company by the losing side in the recent paper contest. The club is invited to meet in August at the home of Mrs. George Harvey.

BETHEL

Band Sergt. E. L. Rogers returned yesterday to Fort Ethan Allen after a 72 hours' leave of absence.

Mrs. George W. Clark has come from Northfield to join her husband at B. H. Smead's.

Miss Laura Paine, after being a month at Miss Lucy Paine's, went yesterday to visit relatives in South Royalton before returning home to South Randolph. She has recovered nearly her usual strength after the removal of a tumor at the Randolph sanatorium two months ago.

Mrs. C. D. Cushing and Mrs. Wallace Batchelder were at Gaysville yesterday to assist in organizing a branch of the Red Cross in that village.

Mrs. Ellen Kittredge now is able to be out daily after a long confinement by illness.

Hugh Whitman of South Royalton is at the Greene sanatorium for treatment. Conservative thermometers which on Monday indicated a temperature of 94 yesterday climbed to 96, perhaps the record for a generation. Many thermometers on Main street recorded 100 in the shade.

Mr. and Mrs. John McQueenie of Brooklyn, N. Y., are here for a month's visit at Timothy McQueenie's.

George I. Abbott is putting in his vacation from the Tufts dental school as purser of a steamer on Lake Winnepesaukee.

BLOCKADED

Every Household in Barre Should Know How to Resist It

If your back aches because the kidneys are blocked, You should help the kidneys with their work.

Doan's Kidney Pills are especially for weak kidneys.

Recommended by thousands—home testimony proves their merit.

Adam Deste, stone cutter, No. Main street, Barre, says: "Three years ago, I had a constant, dull pain across my back over my kidneys. It was hard for me to bend over, because the pains were quite sharp. A few boxes of Doan's Kidney Pills gave me great relief."

Price 60c at all dealers. Don't simply ask for a kidney remedy—get Doan's Kidney Pills—the same that Mr. Deste had. Foster-Milburn Co., Props., Buffalo, N. Y.—Adv.

USE SCHOOLHOUSES FOR CANNING WORK

Housewives of Washington, D. C., Have Adopted Model Method—Every School With Domestic Science Equipment Has Been Ordered Opened.

Washington, D. C., Aug. 2.—The housewives of this city have devised a model method of utilizing schoolhouses in canning and preserving, for use during the winter, the great quantities of perishable fruit and vegetables which otherwise would go to waste.

Early in the season it became evident that the numerous back yard and vacant lot gardens in Washington would produce abundantly, and that the surrounding country would add to the supply of perishable foodstuffs. Then arose the question, What shall we do with the surplus?

The school authorities met the situation promptly—they threw open to the public the various cooking schools throughout the District of Columbia. Every school having equipment for domestic science work was ordered to be open on certain days in the week and regular classes in canning and drying vegetables and fruit were organized.

To-day these classes are demonstrating to housewives how best to put up produce. They may do the actual work in their own kitchens, bringing to the class any of their special difficulties for attention; or an organization of women may use the schools by forming groups of helpers to collect surplus neighborhood garden products and assist the teacher in putting them up. In this case the finished products are of course the property of the women co-operating.

The problem of lack of equipment in one school was met by an enterprising and public-spirited woman, who considers it a patriotic duty to assist in home canning work, thereby making more of the commercially canned goods available for our soldiers and sailors.

This woman obtained permission from the school board to fit up a basement room in a schoolhouse where there is no regular kitchen and for the sum of \$82 she bought the following equipment: Five blue and white enamel dishes, about 22 inches in diameter, three 18-inch saucepans, blue and white enamel, two quart measuring cups, 12 paring knives, two teakettles, 12 yard-square pieces of cheesecloth, 12 towels, six two-burner gas stoves, one vegetable slicer, one steam canner.

At this schoolhouse an instructor, whose salary is paid by the woman who organized the work, shows sometimes as many as 60 women a day how to preserve their produce. One day last week 11 pints of squash, 33 pints of beets, 15 pints of beans, and 11 pints of raspberry jam, a total of 70 jars of produce, were put up at this school.

The merchants sent the fruits, vegetables, jars and other necessities directly to the school. The only transportation difficulties were in getting the goods home. But by co-operating, different groups of women who clubbed together to buy their produce in large quantities, later divided up the work of taking care of it.

This particular emergency schoolhouse kitchen makes the canning season a pleasure rather than a hardship. Mothers, aided by their small daughters, can, pickle, preserve and jam to their hearts' content. Neighbors chat together over their paring bowls and the instructor goes quietly about smoothing out any difficulties which arise. The other day it was found that several jars of canned raspberries were showing signs of spoilage. Acting on the advice of the instructor, the housewife, who had used berries a little too sour for canning, was able to save her fruit by converting it at once into jam.

Women who were too busy to do their own canning turned over this work to the girl scouts, who took their pay in the form of the finished product—one quart for each six quarts put up.

Any number of changes may, of course, be rung on the way Washington has taken hold of this work. The domestic science departments of state colleges of agriculture stand ready to render any assistance in their power and the U. S. department of agriculture has prepared explicit directions for all kinds of canning and drying work. These directions are obtainable from the division of publications, U. S. department of agriculture. The titles of the bulletins follow:

Farmers' bulletin 839, "Home Canning By the One-Period Cold-Pack Method." (Designed for use in the North.)

Farmers' bulletin 853, "Home Canning of Fruits and Vegetables." (Designed for use in the South.)

Farmers' bulletin 841, "Drying Fruits and Vegetables in the Home."

POTATO BREAD.

Straight Dough Method, to Make Four One-Pound Loaves.

Three pounds boiled and peeled potatoes, two and one-fourth pounds bread flour, one and one-half level tablespoons salt, three level tablespoons sugar, two cakes compressed yeast, four tablespoons water.

Wash thoroughly and boil in their skins about 12 potatoes of medium size. Cook them until they are very tender. Drain, peel and mash them while hot, being careful to leave no lumps. Allow the mashed potato to cool to 86 degrees F. or until lukewarm. To three pounds (five solidly packed one-half pint cups) of the mashed potato, add the yeast, which has been rubbed smooth in a cup with three tablespoons of lukewarm water. To get all the yeast, rinse the cup with the remaining tablespoonful of water and add this also to the potato.

Next add the salt, the sugar and about four ounces of the flour (one scant half-pint of sifted flour). Mix thoroughly with the hand, but do not add any more water at this stage.

Cover the mixing bowl to avoid the formation of a crust on top and place out of the way of drafts to rise, where the temperature cannot fall below 80 degrees F. or be much higher than 88 degrees F. Where the housewife has no thermometer she should see that the dough in all the wrings is kept moderately warm, but not up to blood heat. Any water used in mixing the dough should be moderate-

ly warm, but by no means hot. This sponge, if kept at the proper temperature, should, after two hours, become quite light.

To this well risen sponge, which now will be found to be quite soft, add the remainder of the flour, kneading thoroughly until a smooth and elastic dough has been formed. The dough must be very stiff, since the boiled potato contains a large amount of water which causes the dough to soften as it rises. Do not add water to the dough unless it is absolutely necessary to work in the flour. Set the dough back to rise again—temperature at about 86 degrees F.—until it has trebled its volume, which will require another hour or two. Then divide the dough into four approximately equal parts, reserving a tiny lump weighing two or three ounces for an "indicator."

Shape the sample into a ball and press it into the bottom of a small tumbler with straight sides. The glass should be slightly warmed. Note the volume of the ball of the dough in the tumbler and mark the glass at twice this volume.

Mold the four portions into loaves and place in greased pans which have been slightly warmed. Place the glass containing the "indicator" beside the pans and let all rise, under proper temperature, until the "indicator" shows that it has doubled in volume. Then place the loaves in the oven and bake in a good, steady heat (400 degrees to 486 degrees F.) for 45 minutes.

To Test Oven—Where no oven thermometer is at hand, a convenient test will be to put a teaspoonful of flour in an earthen dish in the oven. If this flour becomes light brown evenly throughout in five minutes' time, the oven is right for bread baking. If the flour scorches in that time the oven is too hot.

Don't miss any step.

MAIL TO SOLDIERS ABROAD.

Information for Those Wishing to Correspond with Our Army Men.

Postmasters are informed that letters, postcards and printed matter originating in the United States or any of its possessions for transmission to the United States expeditionary forces in Europe are subject to the United States domestic classification, conditions and rates of postage, and that letters, postcards and printed matter originating with such forces for transmission to the United States or its possessions are likewise subject to domestic classification, conditions and rates of postage, except as modified by the provisions covering letters indorsed "soldier's letter" and contained in section 406, postal laws and regulations.

No other than United States postage stamps are valid for the prepayment of postage on matter herein described.

Mail addressed to members of the expeditionary forces should bear the complete designation of the division, regiment, company and organization to which the addressee belongs, as well as the name and address of the sender, and be fully prepaid by postage stamps affixed. Patrons should be instructed under no circumstances to attempt to designate on the addressed envelope the location of the unit. The correct manner of addressing such a letter would be as follows:

Return to
Mrs. John Smith,
Blank St.,
New York City.

John Smith, Jr.,
Co. X, — Infantry
American Expeditionary Forces.

Postmaster shall forward all mail matter addressed "American Expeditionary Forces" to New York.

Government Orders Will Keep Cotton and Woolen Mills Busy.

In the August American Magazine, B. C. Forbes says about conditions in this country during the war:

"Perhaps the most extensive shifting of workers will be experienced in the clothing trade and its allied activities. This has already set in. It is even thus early clear that there will be less buying of new clothes by both men and women, particularly the well-to-do. Reduction of forces probably will be witnessed in department stores, in men's clothing shops, in millinery parlors, in 'specialty shops,' etc. Many men so employed, including floorwalkers, will be weeded out, their places being taken, where necessary, by women. But government orders for textiles will be kept running at full speed. Similarly, the falling off in the private buying of shoes will be compensated for by governmental contracts for millions and millions of army boots."



What a pity she doesn't know that Resinol would clear her skin

"She would be a pretty girl, if it wasn't for that pimply, blotchy complexion!" But the regular use of Resinol Soap, aided at first by a little Resinol Ointment, would probably make it clear, fresh and charming. If a poor skin is your handicap, begin using Resinol Soap and see how quickly it improves. Resinol Ointment and Resinol Soap usually stop itching instantly and quickly heal eczema and similar skin troubles. Sold by all druggists.

A TALE OF ADVENTURE

By PAULINE D. EDWARDS

A number of ladies were making clothes for Belgian orphans at Red Cross headquarters. Naturally they talked as they worked.

"Come, Madeline; can't you tell us of some adventure that has befallen you?" "My life has been very uneventful," was the reply.

"You were in Europe, weren't you, when the great war broke out? Surely there must be something interesting in your experience at that time."

"There was a romance."

"Oh, do tell us about it!" chimed a dozen voices.

"It wasn't much of a happening, but since you want to hear it I don't mind telling you."

"You see, I was in Belgium when war was declared, but I didn't know that the Germans were going to come in such a hurry, and I hadn't seen all the sights. So I delayed getting away till they were driving the French before them toward Paris."

"That's the way I got into Red Cross work."

"The only means by which I could travel were the ambulances carrying the wounded. I set myself up for a nurse, taking care of a load of wounded men who were being carried to the rear, till a shell exploded under it and blew it and its contents sky high."

"Weren't you killed?" asked one of them.

"No," said the story teller; "I wasn't killed."

"What saved you?"

"I was leaning over a wounded soldier at the time, and when he was blown up his body constituted a protection for me. He was killed, though."

"It seems to me," remarked one of the ladies, "that there is some unnecessary information given here. Go on with the story so far as regards yourself alone."

"And leave out the romance?"

"No!" shouted every woman present.

"They took the ambulance I was in to Calais."

"I thought it was blown to atoms," put in a listener.

"That was a French ambulance. I was picked up by English Red Cross workers and at Calais was taken across the channel."

The speaker stopped short, as though she had finished her story.

"Where does the romance come in?" asked several ladies at once.

"Oh, I'm going to tell you that. Do you want to hear it?"

"Of course," all responded.

"I stayed in England a long while, caring for wounded soldiers in the hospital. At last I sailed for America in a British ship. That was when the submarines had got to work, and we were all fearful of being sunk to the bottom of the ocean. Most of us remained dressed day and night. I wore a tailor made suit I had bought in London. You see if I got through safely I wouldn't have to pay duty on it, and if we were blown up and I was saved I would be well dressed and correspondingly well treated. If I was drowned my corpse would be well gowned."

"How thoughtful!" remarked several listeners sotto voce.

"We hadn't been out thirty-six hours when there came the sound of an explosion forward. I knew at once it was a submarine. I went to my stateroom, got out all my jewels and put them on."

"What for?" asked a surprised listener.

"For the same reason I wore my tailor made gown. I've been asked not to give any unnecessary information. I think I won't tell any more of it."

"Go on!" was the universal cry.

"Well, when I went up the companionway I found a terrible scene on deck. The officers were protecting the boats at the point of the pistol for the women and children. When one of them saw me and how well dressed I was—most of the women looked like frights—he offered me his arm and escorted me to a boat. I got in, and as we were pulled away from the sinking ship I threw him a kiss of thanks."

"How lovely! Was he the romance?"

"No, I'm going to tell you about the romance now. The sea was running high, and one huge wave came along and turned our boat over. I gave myself up for lost. Fortunately my tailor made gown I told you about caught a lot of air under it, and this kept me up for awhile. But the seas finally took all the air from under me, and I was about to sink when I felt myself drawn upon some boards. It was an improvised raft. I looked up into the face of the handsomest man I ever saw."

"This raft is not capable of supporting us both," he said. "I give my life that you may live. With that he rolled off into the water."

"How beautiful!" exclaimed a chorus.

"We women don't appreciate the effect of our own adornments. There was admiration in my preserver's eyes, which no doubt was heightened by my tailor made suit and my jewels, all of which were becoming to me. I have no doubt that I owe my life to them."

There was a hushed assent.

"You were picked up?"

"Yes."

"And he?"

The narrator bent over her work to hide the dimness in her eyes.

"No," he sank beneath the waves."

"Who is that young woman?" asked one lady of another as they were leaving the place.

"The biggest liar in the United States. She has never been out of her native state."

The Selfish Man

thinks little about life insurance. The selfish man reckons with the future by arranging life insurance protection for his dependents. Look into our monthly income policy. National Life Ins. Co. of Vt. (Mutual) S. S. Ballard, general agent, Rialto block, Montpelier, Vt.

Don't forget Coon's ice cream. At Barre Drug Co.

For Health's Sake

Protect your family against deadly summer disease germs, which lurk in sinks, garbage cans, toilet bowls, cellars and damp, foul smelling places. An ounce of

Acme Chlorinated Lime

is worth a pound of medicine. One of the strongest, most economical and safest disinfectants known. Kills germs and destroys odors instantly. Endorsed by leading health authorities—national, state and city.

Get a large 12 oz. can from your grocer or druggist today at 15c. Refuse all substitutes which may be stale and worthless.

A. Mendleson's Sons
New York and Albany



Topics of the Home and Household.

A fresh, new laid egg will require longer to boil if you would have it of the same consistency as one that has been laid some time.

The Rutland News is authority for the hint that common salt rubbed in with a stiff brush will remove from a carpet or rug any trace of oil tracked thereon from oiled streets.

To Kill Gasoline Odor—To eradicate the odor of gasoline when washing garments in it, use about five drops of oil of sassafras to one quart of gasoline. This will destroy the odor and the garments may be pressed and worn as soon as the gasoline evaporates.—Woman's World.

To Clean Silverware.

Tarnished silverware may best be cleaned in the following manner says the United States department of agriculture: Bring a solution consisting of a teaspoon of baking or washing soda and a like amount of table salt for every quart of water to a boil in a granite-ware or enameled utensil. Then drop into the solution a sheet of aluminum or clean zinc. The tarnished silverware is then immersed in the solution so that it comes in direct contact with the aluminum or zinc. The tarnish should disappear in a few minutes and the silverware then be removed, rinsed, and thoroughly dried with a soft cloth.

Here's Where We Give Walt Mason a Jar

From our constant daily reading we can see the thing we're needing is the stuff for fully feeding folks at home and folks afar. For the daily papers tell us facts and figures that compel us to be wide awake and jealous of the waste we should debar. Bread and butter, beans and berries, kraut and cabbage, cheese and cherries and the eggs of Tom and Jerries should be saved throughout the land, so that ours, the fruitful nation, may prevent the quick starvation of the balance of creation in the troublous times at hand. Though it seems inconsequential each small slice of bread's essential to keep famine pestilential from ourselves and our allies; waste of food is unpropitious, un-American, pernicious and has consequence as vicious as a swarm of German spies. All our logic and our reason prove it's nothing short of treason if we let the growing season go uncaring for the famine which is staring in our faces, nor preparing for the days when summer's gone. Let us then do what we ought to, by devoting all our thought to saving foodstuffs as we're

taught to by the manuals complete which the national commission has prepared in large edition for improving the condition of our stock of things to eat. This is something worth your trying, for by canning and by drying all the things that you've been buying you'll not merely feed yourselves, but you'll find, from the beginning, that you've helped our troops in winning by the drying and the tinning which have stocked your pantry shelves.

Complete detailed instructions for preparing vegetables and fruits for winter needs are given in the Home Canning Manual and the Home Drying Manual issued by the National Emergency Food Garden Commission, 210-221 Maryland building, Washington, D. C. A copy of either manual may be had upon request, enclosing two cents for postage.

Dorothy Dexter.

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